

CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1 (previously presented). A composition comprising fungal particles of a filamentous fungus and a second proteinaceous material wherein the ratio of the weight on a dry matter basis of said proteinaceous material to the weight on a dry matter basis of said fungal particles in said composition is greater than 1 and wherein said proteinaceous material comprises a cereal protein.

2 (original). A composition according to claim 1, wherein the fungal particles in said composition include at least 80wt% of fungal mycelia.

3 (previously presented). A composition according to claim 1, wherein fungal particles in said composition comprise filaments having a length of greater than 100µm and less than 1000µm.

4 (previously presented). A composition according to claim 1, wherein fungal particles in said composition comprise filaments having an aspect ratio of greater than 100 and less than 1000.

5 (previously presented). A composition according to claim 1, wherein said proteinaceous material is a protein-containing material which when 25wt% thereof is

fully dispersed by mixing with 75wt% of water at 25°C, and then left for 1 hour at the same temperature, the viscosity of the mixture increases so that the proteinaceous material develops a texture.

6 (canceled).

7 (previously presented). A composition according to claim 1, wherein said proteinaceous material is substantially insoluble in water at 25°C.

8 (canceled).

9 (previously presented). A composition according to claim 1, wherein said cereal protein is a wheat protein.

10 (previously presented). A composition according to claim 1, wherein said proteinaceous material comprises gluten and/or one or more constituents of gluten.

11 (previously presented). A composition according to claim 1, wherein said proteinaceous material consists essentially of gluten.

12 (previously presented). A composition according to claim 1, wherein said ratio of the weight of said proteinaceous material to the weight of said fungal particles is greater than 2 and less than 50.

13 (previously presented). A composition according to claim 1, wherein the ratio of the weight of said proteinaceous material to the weight of said fungal particles is greater than 7 and less than 50.

14 (previously presented). A composition according to claim 1, wherein the ratio of the weight of said proteinaceous material on a dry matter basis to the weight of water in said composition is at least 0.05 and is less than 1.

15 (previously presented). A composition according to claim 1, which comprises fungal particles of a filamentous fungus, water and a proteinaceous material which comprises gluten, wherein the ratio of said proteinaceous material to fungal particles is greater than 7 and less than 30 and the ratio of gluten to the weight of water in said composition is less than 0.75 and greater than 0.1.

16 (previously presented). A method of making a composition according to claim 1, the method comprising contacting fungal particles and a proteinaceous material in the presence of water, wherein said proteinaceous material comprises a cereal protein.

17 (original). A method according to claim 16 wherein, in the method, 0.5 to 5wt% of fungal particles on a dry matter basis are contacted with 10 to 40wt% of said proteinaceous material on a dry matter basis and with 55 to 89.5wt% of water.

18 (previously presented). A foodstuff which comprises a composition according to claim 1.

19 (original). A foodstuff according to claim 18, which includes:

10 to 20 parts by weight of gluten;

0.05 to 5 parts by weight of edible fungal particles on a dry matter basis;

5 to 15 parts by weight of onions;

3 to 9 parts by weight of fat; and

1 to 5 parts by weight of an ovoprotein.

20 (previously presented). A foodstuff according to claim 19, which is steam cooked.

21 (previously presented). A method of making a foodstuff according to claim 18, the method comprising contacting a composition comprising fungal particles of a filamentous fungus and a second proteinaceous material wherein the ratio of the weight on a dry matter basis of said proteinaceous material to the weight on a dry matter basis of said fungal particles in said composition is greater than 1 and wherein said proteinaceous material comprises a cereal protein, with further edible components.

22-23 (canceled).